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Journal of Food Engineering, Volume 19, Issue 2, 1993, Pages 171-201
M. Dohnal, J. Vystrcil, J. Dohnalova, K. Marecek, M. Kvapilik and P. Bures
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26. ☐ **Mince from low-cost fish species** • ARTICLE
Trends in Food Science & Technology, Volume 3, 1992, Pages 2-5
V. Venugopal
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27. ☐ **Linking the in- and out-of-school curriculum** • ARTICLE
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Carol R. Melnick
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28. ☐ **Integrating a knowledge-based meat-grading system with a voice-input device*1** • ARTICLE

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Y. R. Chen and S. A. Robinson
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Cryobiology, Volume 26, Issue 2, April 1989, Pages 138-148
Miriam N. Martino and NoemíE. Zaritzky
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31. ☐ **Thermomechanical properties of beef muscle** • ARTICLE
Meat Science, Volume 16, Issue 1, 1986, Pages 57-70
C. J. Findlay, D. W. Stanley and E. A. Gullett
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Ultrasonics, Volume 21, Issue 5, September 1983, Pages 226-233
D. J. HaumschildD. L. Carlson
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